

Ermi Sukasih^{1*}, Setyadjit¹ and Olivier Gibert^{1,2}



¹ Indonesian for Agriculture Research and Development
Jl. Tentara Pelajar no. 12, Agriculture Campus, Bogor 16114
Phone/fax 0251-8321762, Email: ADJIT@Mail.libang.pertanian.go.id



² CIRAD, Joint Research Unit QUALISUD, JL. Kemang Raya no. 4, 12730 Jakarta, Indonesia

INTRODUCTION

- ❖ Diversity of breakfast meal products is rather limited, since they are still mostly made of cereals including expensive wheat commodity.
- ❖ The breakfast meal products can probably be diversified using porridges made of some local commodities such as taro available in many tropical countries.
- ❖ Among ingredients often used for the recipe of instant porridge, the level of milk powder, seasoning and salt are usually essential for the final taste of the product.
- ❖ The objectives of this study were then to investigate the effect of these ingredients on the final physicochemical and organoleptic characteristics of taro instant porridge

RESULTS

Indonesian consumers are usually expecting some breakfast foods, which can provide a relatively high amount of carbohydrates and proteins, and a low amount of fat being later provided by their main dish. However, the formulation of porridge made of taro received the highest hedonic scores while incorporating relatively high amount of lipids and proteins. As expected, the mung bean commodity was efficient to provide a good source of proteins, synergistic to milk powder proteins. Unexpectedly, the carbohydrate content in the porridge seemed not to significantly affect the hedonic scoring. In addition, the composition in water, and ash did not help to get an optimal hedonic scoring for the formulation, and was mostly inconclusive. Dairy proteins in the form of milk powder, seasoning and salt were revealed effective to get an optimal hedonic score, which in turn could help for the potential consumer acceptability of taro instant porridge.

CONCLUSION

The present investigation confirmed the interest of some earlier trials, where using taro, banana, and mung bean could be suitable for the formulation of instant porridge. According to the polynomial model of prediction, the formulation using 6.3% of milk powder, 1.25% of seasoning and 1.5% of salt was found suitable to get an optimal hedonic scale response. Some complementary sensory trials will be later needed for confirmation.

MATERIAL & METHODS

Flow chart of taro instant porridge processing

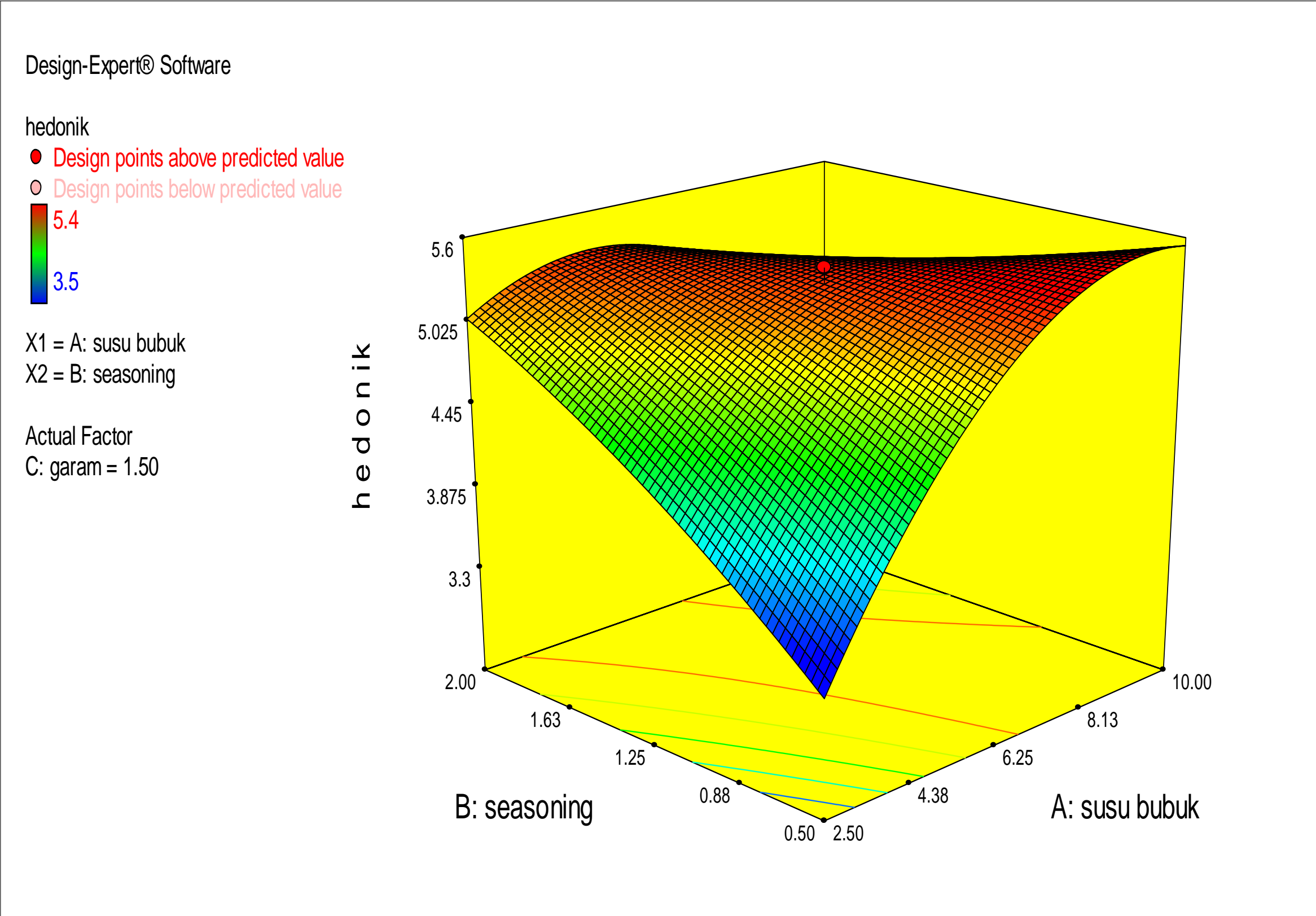
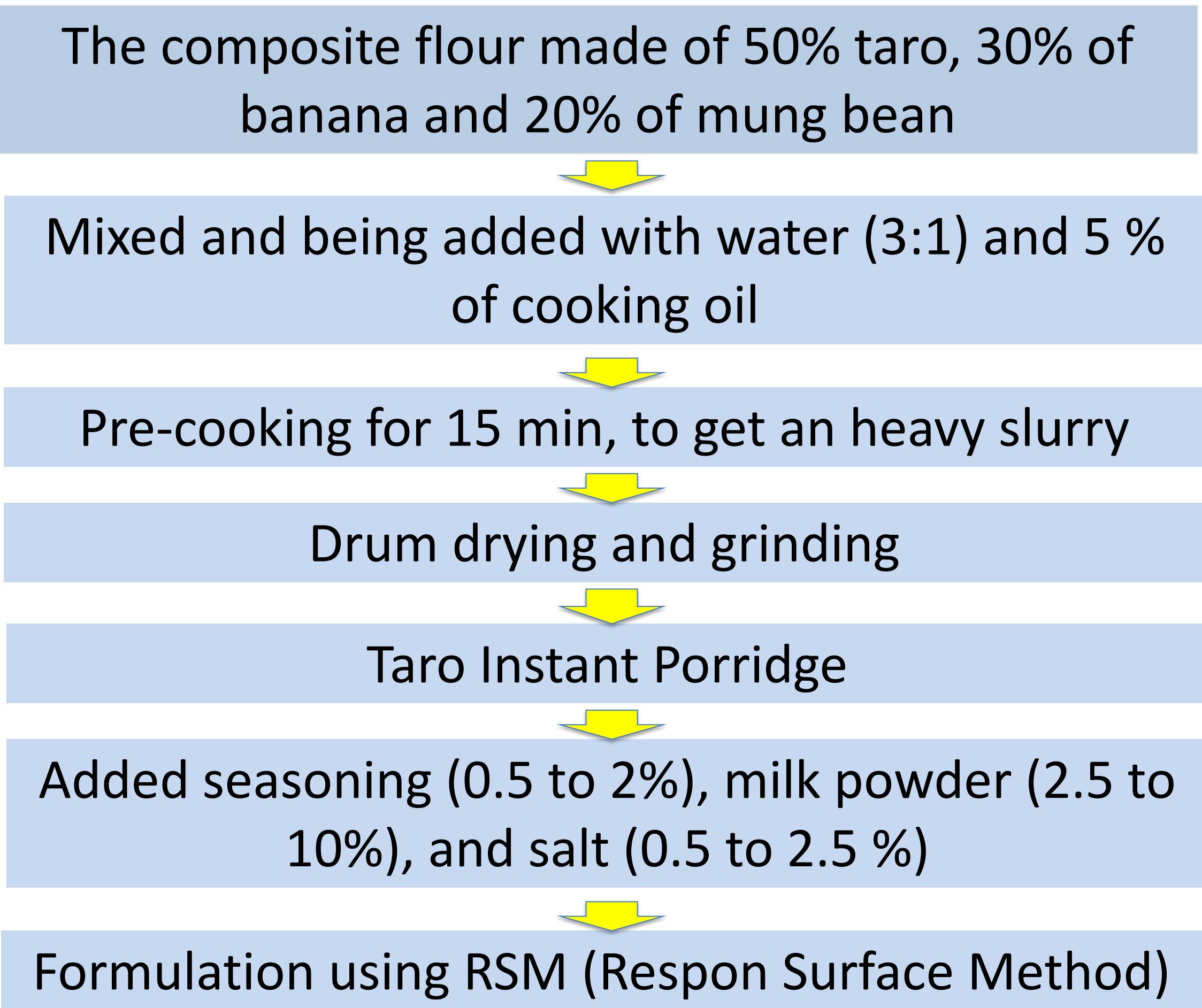


Fig 1. 3D illustration of taro instant porridge hedonic response



Fig. 2. Taro instant porridge

*Corresponding author : ermi_sukasih@yahoo.co.uk